

*Five years have passed!
We are happy to see you again
In the new Jardin des Sens.
It is such a delight to welcome you,
To make you discover
Our "conversations" with the Mediterranean region,
So dear to our hearts.
We hope your time with us to be memorable.
Welcome to our house*

Jacques & Laurent Pourcel
Olivier Château



JARDIN DES SENS

 **RELAIS & CHATEAUX**

**« Découverte » and « Lunch » are available on Friday
and Saturday for lunch time only.**

**« DECOUVERTE » MENU
75€**

Appertizers

Amuse-bouches

Shallot, sorrel, carrot
Hummus, clams salad

The delicate hot Mediterranean tuna tart, local green asparagus,
soft-boiled egg vinaigrette, and melting tuna cream

Steamed monkfish like a “bouillabaisse”, potato,
zucchini cake, fish soup and aioli

Or

The roasted duck breast from Dombes, date compote and candied beetroot,
celery fondant, sweet and sour duck jus, foie gras

Meringue cylinder, strawberry compote, white chocolate whipped cream, and lime,
Ciflorette strawberries, agastache, and marigold

Mignardises

3 courses

The prices quoted above are nett, including VAT and service charge

« LUNCH MENU »

128€

Appertizers

Amuse-bouches

Shallot, sorrel, carrot
Hummus, clams salad

The delicate hot Mediterranean tuna tart, local green asparagus,
soft-boiled egg vinaigrette, and melting tuna cream

The surprise by the Chefs Jaques & Laurent Pourcel

Steamed monkfish like a “bouillabaisse”, potato,
zucchini cake, fish soup and aioli

The roasted duck breast from Dombes, date compote and candied beetroot,
celery fondant, sweet and sour duck jus, foie gras

Meringue cylinder, strawberry compote, white chocolate whipped cream, and lime,
Ciflorette strawberries, agastache, and marigold

Mignardises

5 courses

***Extend your experience with a drink or hot drink at the bar
« L'Elytre » located on the 1st floor.***

Please ask our team to book your table.

The prices quoted above are nett, including VAT and service charge

« ESCAPADE MENU »

130€

ONLY SERVED TO THE DINER FROM TUESDAY TO FRIDAY

Appertizers

Amuse-bouches

Shallot, sorrel, carrot

Hummus, clams salad

A table !

Mediterranean tuna, smoked potato, iced argula, caviar

Baked seabass fillet, purple artichoke,

octopus and clams jus

Veal tenderloin, fava beans tartlet with sweetbreads,
Jerusalem artichoke puree, wild garlic and morel fumet jus

Goat cheese crisp with dried fruits and thyme sorbet

White coffee cream, nut crumble, chocolate and buckwheat

Mignardises

5 courses

*Our head sommelier offers you a wine pairing (3 glasses),
to accompany this menu. 35€*

The prices quoted above are nett, including VAT and service charge

« SENS & SAVEURS MENU »

195€

Appertizers

Amuse-bouches

Shallot, sorrel, carrot

Hummus, celery and clams

A table !

Mediterranean tuna, smoked potato, iced argula, caviar

Tomato, almond praline

Blue lobster, citrus tacos with mango,
lobster jus with orange

Baked seabass fillet, purple artichoke,
octopus and clams jus

Lamb from Occitanie, carrot, semolina gnocchi, curry & coconut jus

Mature cheese cart from Fromagerie Origine

or

Goat cheese crisp with dried fruits and thyme sorbet

Lemon variation

White coffee cream, nut crumble, chocolate and buckwheat

Mignardises

8 courses

- This menu is available until 1.30pm for lunch and 9.30pm for dinner

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« SIGNATURE MENU »

240€

Appertizers

Amuse-bouches

Shallot, sorrel, carrot

Hummus, celery and clams

A table !

Sea wave Fondant, marine flavors

Mediterranean tuna, smoked potato, iced argula, caviar

Poached Tarbouriech oyster, grapefruit

Gambero rosso, fennel and pomegranate molasses

Tomato, almond praline

Pea tartlet, comté ravioli, truffle flavour

Blue lobster, citrus tacos with mango,
lobster jus with orange

Baked seabass fillet, purple artichoke,
octopus and clams jus

Lamb from Occitanie, carrot, semolina gnocchi, curry & coconut jus

Mature cheese cart from Fromagerie Origine

or

Goat cheese crisp with dried fruits and thyme sorbet

Lemon variation

Strawberries, champagne, mimosa, Sichuan pepper

White coffee cream, nut crumble, chocolate and buckwheat

Mignardises

13 courses

- This menu is available until 1.30pm for lunch and 9.30pm for dinner

The prices quoted above are nett, including VAT and service charge

A-LA-CARTE MENU

APPETIZERS

Breton lobster salad, cocktail of claws and legs, citrus and mango, beets, avocado, honey lemon vinaigrette. 79 €

Morel cream tartlet , local asparagus, potato foam, runny ravioli with Comté cream, truffle jus. 58 €

Jacques & Laurent Pourcel's reinterpretation of the shellfish platter: oyster, sea fig, langoustine, shrimp, scallop and razor clams. 78 €

Roasted red king prawns Carabinero from Mediterranean Sea, mango, celery, coconut milk & verbena foam and citrus tacos with grapefruit. 82 €

Pan-seared duck foie gras with a peach variation, roasted turnip and orange wine syrup. 60 €

The small lobster raviolis, fricassée of peas in duo, potato foam, and bisque sauce. 58 €

MAIN COURSES

Sea bass fillet, local green asparagus, razor clams condiment, fish bones jus, trompe l'oeil olive and basil. 62 €

Mediterranean anglerfish roasted with thyme, fricassée of small purple artichokes in their cooking juice, ravioli clams-tomato, clams à la plancha. 75 €

The roasted turbot fillet, pea fricassee with mediterranean squids, potatoes and parmesan cheese gnocchis, bottarga condiment. 66 €

Fried sweetbread (France), grilled mediterranean prawns, frothy butter with candied lemon and mint, mini leeks. 68 €

Lamb from Occitanie fillet roasted with thyme, sand carrot variation, semolina gnocchis, lamb jus flavoured with curry and coconut. 62 €

The prices quoted above are nett, including VAT and service charge

CHEESE

Mature cheese cart from Fromagerie Origine. 36€

DESSERTS (39€)

Strawberry carpaccio, candied citron, strawberry and elderflower sorbet.

Hazelnut and coffee soft cake, white coffee ice cream.

Blood orange frozen tube, light cream and candied citrus, black lemon jus.

Thin tart raspberries, white cheese foam, poppy sorbet.

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